


Starters


All starters are served with homemade Anatolian bread


Soup


MERCIMEK CORBASI  8.50
Anatolian red lentil soup


Cold Meze


HUMUS (Houmous)  8.50
Pureed chickpeas with tahini, garlic, olive oil and lemon juice



MAYDANOZ SALATASI (Tabbouleh)  8.50
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, pomegranate, olive oil and lemon juice.


CACIK (Tzatziki)  8.50
Anatolian village style strained yogurt with cucumber and pureed garlic



ISPAKLI YOGURT  8.50
Thick and creamy yogurt blended with spinach and garlic

HAVUC TARATOR (Carrot Tarator)  8.50
Grated carrots in creamy yogurt, garlic, and olive oil

PATLICAN EZME (Baba Ganoush)  9.50
Grilled aubergines pureed with tahini, garlic, olive oil and yogurt


KISIR   9.50
Anatolian traditional fine bulgur wheat salad with spring onions, celery, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

ZEYTINYAGLI PATLICAN  9.50
Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas

DOLMA   9.50
Vine leaves stuffed with rice and toasted walnuts, freshly made and hand rolled every day


Hot Meze


HUMUS KAVURMA 9.95
Houmous topped with sauteed lamb and paprika

FALAFEL  9.50
Mediterranean style chickpea and broad bean patties, tossed in spices, deep fried, served with houmous

BOREK  9.75
Filo pastry triangles stuffed with feta cheese and spinach

SUCUK 9.95
Charcoal grilled beef garlic sausage, served with salad

HELLIM  9.50
Charcoal grilled halloumi cheese, served with salad

MANTAR  9.75
Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese

MUCVER  9.95
Deep fried crispy and tender courgette fritters with feta cheese, spring onion, carrots, dill and parsley, served with garlic sauce

PATLICAN BIBER KIZARTMA  9.95
Deep fried aubergines and peppers served with slow-cooked tomato sauce and yogurt

KALAMAR 9.95
Lightly battered squid rings, served with a rose infused sweet-sour sauce

KARIDES 9.95
Prawns cooked with double cream, tomatoes, leeks, green pepper and garlic

DOMATESLI KOFTE 9.95
Lamb meatballs cooked with leeks, parsley, peppers and tomatoes

KARIDES TAVA 9.95
Deep fried king prawns, served with garlic sauce

SOMON TAVA 9.95
Fried salmon cubes on skewer, served with a rose infused sweet-sour sauce

Main Dishes

Charcoal Grill

TAVUK SIS 21.50
Skewer of marinated chicken cubes, served with couscous

KOFTE 21.95
Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous

PILIC KULBASTI 22.50
Fillet of marinated chicken thigh, served with couscous

PATLICAN EZMELI KOFTE 22.95
Lamb kofte on a bed of grilled aubergine sauce, served with couscous

KUZU SIS 24.50
Skewer of marinated tender lamb cubes, served with couscous


KARISIK IZGARA (Mixed Grill) 25.95
Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

LAMB CHOPS 25.95
Marinated tender lamb chops, served with rice

TAS ISKENDER 26.50
Popular since 1999, Tas classic mixed grilled meats on a bed of cubed homemade bread, rich tomato sauce and creamy yogurt

Casseroles & Oven Dishes

TAVUK GUYEC 21.50
Chicken casserole with mushrooms, leeks, onions, tomatoes, garlic, peppers and parsley

BADEMLI TAVUK  21.95
Chicken casserole with almonds, green peppers, garlic, leeks, onions, bay leaves and tomatoes

COBAN KAVURMA 22.50
Anatolian village style lamb casserole with tomatoes, onions, mushrooms and peppers

DOMATES SOSLU KOFTE 22.00
Lamb meatballs cooked with fresh tomatoes, potatoes, parsley, leeks, onions and peppers

TAS SPECIAL 23.95
Slow-cooked lamb cubes with potatoes, double cream and tomato sauce served with onions, peppers, tomatoes and seasoned oregano


MUSAKKA 23.95
Classic TAS style Mediterranean layered bake of aubergine, lamb mince, potatoes, onions and parsley topped with bechamel sauce

HUNKAR BEGENDI 24.95
From the Sultan's kitchen to TAS. A classic slow cooked lamb stew on a bed of creamy smoked aubergine sauce blended with cheddar cheese

INCIK 26.50
Slow cooked lamb shank with tomatoes sauce, rosemary and bay leaves served with broccoli, mashed potatoes

Salads

AVOKADOLU YESIL SALATA  8.50
Daily fresh green salad with avocado

COBAN SALATA  7.50
Anatolian shepherd's salad with parsley, tomatoes, red onion and cucumber

BEYAZ PEYNIRLI SALATA  7.95
Mixed salad topped with feta cheese

CEVIZLI DOMATESLI SALATA   8.95
Salad of crushed walnuts, peppers, onions, parsley, coriander and tomatoes with Tas pomegranate molasses and olive oil

Fish & Seafood Dishes

KARIDES GUYEC 22.50
Prawn casserole with tomatoes, parsley, peppers, leeks, mushrooms, double cream and garlic in white wine sauce

SOMON YAHNI 23.95
Salmon cooked with potatoes, tomatoes, leeks, parsley, bay leaves, basil, onion, double cream in white wine sauce

SOMON IZGARA 24.95
Grilled salmon fillet, served with baby potatoes and salad

LEVREK 24.95
Sea bass, pan-fried or grilled, served with baby potatoes, lemon and salad

Pasta Dishes


SEBZELI MAKARNA  18.95
Penne pasta with mixed vegetables in tomato sauce


KREMALI TAVUKLU MAKARNA 19.45
Penne pasta with chicken, mushroom, fresh tomatoes and double cream


KARIDESLI MAKARNA 19.95
Penne pasta with prawns, fresh tomatoes and double cream


SOMONLU MAKARNA 19.95
Penne pasta tossed with sauteed salmon, tomatoes and sliced spring onions with double cream


Vegetarian Dishes

PATLICANLI  19.95
Grilled aubergine cooked with tomatoes, peppers, garlic and onion served with couscous and yogurt

PIRASALI  19.95
Leeks cooked with chickpeas, sun-dried tomatoes, peppers, onions, green lentils and garlic served with couscous and yogurt


KABAK  19.95
Sauteed courgettes, potatoes, onions, chickpeas, sun-dried tomatoes and garlic, served with couscous and yogurt


HELLIMLI BROKOLI  19.95
Broccoli sauteed with grilled halloumi cheese, mushrooms, sun-dried tomatoes, green peppers, leeks and onions


TURLU  20.95
Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, celery and garlic served with couscous and yogurt


VEGETARIAN MUSAKKA  21.50
Layers of aubergines, potatoes, courgettes, mushrooms, onions, tomatoes, spinach, garlic and peppers topped with bechamel sauce

Sides

FRENCH FRIES  4.95

MIXED OLIVES  4.95

SPICED NEW POTATOES  4.95

STEAMED BROCCOLI WITH SUN-DRIED TOMATOES  5.25

SEASONAL VEGETABLES SAUTEE  8.25

Set Menus

Renk Meze Menu 24.95
per person

(minimum of 2 people)

SET MEZE TO SHARE

served with homemade Anatolian bread

HUMUS  • **KISIR**   • **BOREK** 
MAYDANOZ SALATASI (Tabbouleh)  • **FALAFEL** 
ISPAKLI YOGURT  • **KARIDES TAVA** • **KALAMAR**
ZEYTINYAGLI PATLICAN  • **CACIK** (Tzatziki) 

A vegetarian option is available with
DOLMA   and **MANTAR**  as replacements

Vegan Meze Menu 22.50
per person

SELECTION OF VEGAN MEZE

served with homemade Anatolian bread

HUMUS (Houmous) • **FALAFEL** • **MIXED OLIVES**
MAYDANOZ SALATASI (Tabbouleh) • **KISIR** 
ZEYTINYAGLI PATLICAN • **MANTAR SOTE** • **DOLMA** 

25th Anniversary Menu
2 Course Menu 25.00
per person

CHOICE OF STARTER

served with homemade Anatolian bread

Select one meze from our hot or cold selection.

CHOICE OF MAIN COURSE

TAVUK GUYEC (Chicken Casserole), served with couscous

TAVUK SIS (Grilled Chicken Shish), served with couscous

KOFTE (Grilled Lamb Kofte), served with couscous


DOMATESLI KOFTE (Lamb Meatballs in Tomato Sauce), served with couscous


VEGETARIAN MUSAKKA 


Any Choice of PASTA DISHES


**Maximum of 6 people*



Rice

SADE PILAV  4.95
Basmati rice

COUSCOUS  4.95
Fine bulgur wheat mixed with tomatoes, onions, red peppers

MANTARLI PILAV  5.45
Basmati rice with mushroom

PIRASALI PILAV  5.45
Basmati rice with leeks

BADEMLI PILAV   5.75
Basmati rice with almond

 Suitable for Vegetarians  Contains Nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. Please inform your server if you have any allergies or special dietary requirements. All prices in pound sterling. A discretionary service charge of 13.5% will be added to your bill. VAT included.